



Mr. Food®

Slow-Cookin' MAGIC

28 Scrumptious Slow Cooker Recipes from Mr. Food



"OOH IT'S SO GOOD!!®"





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Slow Cookin’ Magic: 28 Scrumptious Slow Cooker Recipes from Mr. Food

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Dear Friends,

You might say that a slow cooker is a busy cook's best friend. At the Mr. Food Test Kitchen, we sure think so. We just love the idea of throwing our ingredients in the crock, and letting it do the work for us. Whether we're busy at work or with the kids all day, there's nothin' better than coming home to a ready-made, homestyle meal that's ready to be eaten right away.

We've always looked forward to slow cookin' during the cooler months because they're perfect for warming pot roasts and stews – but with these great recipes, you can look forward to slow cooked meals all year-round!

We've got superb side dishes, like **Corn on the Cob with Bacon and Herbed Butter** and **Green Bean Casserole**. You'll also find amazing desserts, like **Blueberries 'n' Dumplings** and **Brownie Cream Cheese Pudding Cake**! Appetizers in the slow cooker?! You bet! Make your own **Restaurant-Style Queso Blanco** or **Hot Parmesan-Artichoke Dip** at home, with practically no effort required!

And you'll also find all of those comforting roasts, as well as all-time favorites like our Slow Cooked Meat Loaf and Potatoes and Simple Turkey One Pot. No matter what time of year, we've got slow cooker recipes you and your entire family will love for years to come.

So dust off that slow cooker, and get ready to hear the…

"OOH IT'S SO GOOD!!®"

Mr. Food



P.S. Enjoy this eCookbook packed with 28 quicky and easy slow cooker recipes sure to satisfy all year long. Remember, the "Slow Cookin' Magic: 28 Scrumptious Slow Cooker Recipes from Mr. Food" eCookbook is available FREE, with others also available for free download from www.MrFood.com. We have lots more eCookbooks available – so go on, tell your friends to visit MrFood.com, so that they too can get their very own FREE copies!

Table of Contents

Sensational Starters

Rockin' Roasts

Beefy One-Dish Wonders

Pleasin' Poultry and Pork

Table of Contents

Superb Side Dishes

Slow Cookin' Sweets

Slow Cooker Sweet and Sour Meatballs

Aren't slow cooker recipes the best? For this crowd-pleasing appetizer, all you do is mix together flavorings with prepared frozen meatballs, turn on the slow cooker, and let it go. And when you use a slow cooker liner, there isn't even any cleanup!

Ingredients

Serves: 12 **Cooking Time**: 4 hours



- 1 plastic slow cooker liner
- 1 (9- to 10-ounce) jar sweet and sour sauce
- 1/4 cup light brown sugar
- 3 tablespoons soy sauce
- 1/2 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 2 1/2 pounds frozen meatballs
- 1 red bell pepper, chopped
- 1 (20-ounce) can pineapple chunks, drained

Directions

1. Place liner in a slow cooker bowl, fitting it snugly against bottom and sides of bowl; pull top of liner over bowl rim.

2. Place all ingredients in slow cooker; stir gently then cover with lid. Cook on low setting for 7 to 8 hours, or on high setting for 4 to 5 hours, until done.

3. Carefully remove lid to allow steam to escape. Serve directly from slow cooker (see Note).

Notes To avoid injury, do not lift or transport the liner with food in it, and allow the slow cooker to cool completely before removing and discarding the liner.

Hot Parmesan-Artichoke Dip

This favorite dip is as tasty as ever and can be served straight from the slow cooker -- a sure crowd-pleaser!

Ingredients

1 1/2 cups mayonnaise

2 (12-ounce) jars marinated and quartered artichokes, drained and chopped

1/2 teaspoon hot sauce

2 cups freshly grated Parmesan cheese

4 cloves garlic, minced

Yields: 6 Cups
Cooking Time: 3 hours, 30 Minutes

Directions

1. Stir together first 5 ingredients. Spoon into a 3-quart slow cooker.

2. Cover and cook on LOW setting 3-1/2 hours or until light golden. Stir well before serving. Serve with baguette slices or assorted crackers.

Restaurant-Style Queso Blanco

Want to know the secret to bringing the flavors of your favorite Mexican restaurant into your kitchen at home? The trick is this Restaurant Style Queso Blanco -- when your guests dig into this cheesy dip, they'll be ready for the fiesta!

Ingredients

Yields: 6 Cups **Cooking Time**: 2 Hours



1 small onion, diced

1 1/2 teaspoons prepared minced garlic

1 (14.5-ounce) can petite cut diced tomatoes with jalapenos, drained

1 (4.5-ounce) can chopped green chilies, undrained

1 cup milk

1 1/2 teaspoons salt-free Mexican seasoning

1/2 teaspoon coarsely ground pepper

2 pounds white American cheese (from the deli)

Tortilla chips

Directions

1. Place onion in a medium-sized microwave-safe bowl; cover loosely with heavy-duty plastic wrap. Microwave at HIGH 2 minutes.

2. Combine onion, garlic, and next 5 ingredients in a 4-quart slow cooker. Tear cheese slices into large pieces. Add cheese to slow cooker, stirring until blended.

3. Cover and cook on LOW setting 2 hours (do not overcook). Stir cheese dip before serving; keep warm. Serve with tortilla chips.

Caponata

Chock-full of vegetables and fruit, we like to serve this versatile Sicilian dish as a healthy dip or relish.

Ingredients

Makes: 3-3/4 cups **Cooking Time**: 3 Hours

1 large eggplant, diced

1/2 teaspoon salt

1 large Rome apple, cut into 1/2-inch cubes

1/2 (12-ounce) jar roasted red bell peppers, drained and coarsely chopped

1/2 cup pitted kalamata olives, coarsely chopped

1/2 cup chopped red onion

1 clove garlic, pressed

3/4 teaspoon dried oregano

3/4 teaspoon ground cumin

3/4 teaspoon capers

2 tablespoons chopped fresh parsley or 2 teaspoons dried parsley

2 tablespoons apple cider vinegar

Directions

1. Place eggplant in a medium-sized microwave-safe bowl, and toss with salt. Microwave at HIGH 8 minutes; gently toss with olive oil.

2. Stir together eggplant, apple, and next 8 ingredients in a 3-quart slow cooker. Cover and cook on HIGH setting 3 hours or on LOW setting 6 hours or until apples are tender. Stir in vinegar.

Pot Roast Cacciatore

Our twist on traditional cacciatore makes pot roast the star of your recipe. Pot Roast Cacciatore has a saucy flavor combo that's sure to tempt your family to ask for seconds.

Ingredients

Serves: 4 **Cooking Time**: 8 Hours



1 red bell pepper, seeded and cut into 1/2-inch strips

1 green bell pepper, seeded and cut into 1/2-inch strips

2 small onions, quartered with segments separated

1 (3-1/2-pound) bottom round roast

1 (8-ounce) package fresh mushrooms, sliced

1 (24-ounce) jar spaghetti sauce

1/4 cup water

3 garlic cloves, chopped

1/2 teaspoon dried basil

1/4 teaspoon salt

1/4 teaspoon black pepper

Directions

1. Place bell pepper strips and onions in a 6-quart slow cooker. Place roast over vegetables. Place mushrooms over roast then pour spaghetti sauce and water over top.

2. Add garlic, basil, salt, and pepper. Stir gently, cover, and cook on low setting for 8 hours, or until meat is fork-tender.

Easy Cook Pot Roast

Wait 'til your gang gets a whiff of this roast cooking in your slow cooker! This is one-step cooking at its finest, with the vegetables and gravy teaming perfectly with the eye of round roast and making any day a special day!

Ingredients

Serves: 4 **Cooking Time**: 7 Hours

- 4 medium-sized potatoes, peeled and quartered
- 3 medium-sized carrots, cut into 2-inch chunks
- 1 medium-sized onion, sliced
- 1/4 cup all-purpose flour
- 2 teaspoons salt
- 1/2 teaspoon black pepper
- 1 (3-pound) beef eye of the round roast, trimmed
- 1 (4-ounce) can mushrooms, drained
- 1 (10-1/4-ounce) can beef gravy
- 1 1/2 teaspoons browning and seasoning sauce

Directions

1. Place potatoes, carrots, and onion in a 6-quart slow cooker.

2. In a shallow dish, combine flour, salt, and pepper. Coat beef on all sides with flour mixture and place over vegetables. Place mushrooms over roast then pour gravy over the top. Cover and cook on low setting 7 to 8 hours.

3. One hour before removing roast from slow cooker, remove cover and turn roast over; replace cover and continue cooking.

4. When roast has finished cooking, remove it to a cutting board. Add browning and seasoning sauce to slow cooker and stir gently. Slice roast and serve with vegetables and sauce.

Cola Pot Roast

What's the secret to this hearty Cola Pot Roast? The cola, of course! It adds richness to the sauce. This tender, flavorful pot roast will impress your gang time after time!

Serves: 6 **Cooking Time**: 7 Hours



Ingredients

1 teaspoon salt

1/2 teaspoon black pepper

1/2 teaspoon garlic powder

1 (3-1/2- to 4-1/2-pound) boneless beef bottom round roast

4 carrots, peeled and sliced

1 large onion, cut into half-moons

1 (12-ounce) can cola

1 (12-ounce) bottle chili sauce

2 tablespoons Worcestershire sauce

2 tablespoons hot pepper sauce

Directions

1. Sprinkle salt, pepper, and garlic powder evenly over entire roast then place roast in a 6-quart slow cooker. Place carrots and onion around roast.

2. In a medium bowl, combine remaining ingredients; mix well then pour over roast.

3. Cover and cook on low setting for 7 hours, or until fork-tender. Slice and serve topped with sauce and vegetables.

Slow Cooked Italian Pot Roast

Give your everyday pot roast an Italian spin with our Slow Cooked Italian Pot Roast. Fork-tender beef smothered in a rich and zesty sauce -- what's not to love?

Ingredients

Serves: 6

1 (24-ounce) jar sweet pepper pasta sauce

1 (2-1/2-pound) boneless beef chuck roast

3 large carrots, cut into 1-1/2-inch chunks

1 large onion, cut into half-moons

Directions

1. Place the sauce, chuck roast, carrots, and onion halves in a 5-quart or larger slow cooker; stir gently.

2. Cook on high setting for 6 hours, or low setting for 8 hours.

Tamale Pie

Slow cooker recipes allow us to come home to a family dinner that's ready to serve, and our south-of-the-border recipe for Tamale Pie is a zesty all-in-one meal that's sure to please!

Ingredients

Serves: 6 **Cooking Time**: 3 Hours



- 2 pounds ground beef, cooked and drained
- 2 (28-ounce) cans diced tomatoes, drained
- 2 cups frozen whole kernel corn
- 1 (2-1/4-ounce) can sliced black olives, drained
- 1 medium-sized onion, diced
- 1 (1.25-ounce) package taco seasoning mix
- 1 (16-ounce) package cornbread mix
- 1 cup shredded Cheddar cheese

Directions

1. In a large bowl, combine cooked beef, diced tomatoes, corn, olives, onion, and taco seasoning; mix well then pour into a 6-quart slow cooker.

2. Prepare cornbread mix according to package directions then spoon over beef mixture. Sprinkle with cheese.

3. Cover and cook on high setting for 3 hours or low setting for 6 hours.

Slow Cooked Chili

Thick and chunky chili is the heartiest kind, and Slow-Cooked Chili proves it. You'll feel like a pioneer when you enjoy this recipe for dinner or lunch.

Ingredients

Serves: 5 **Cooking Time**: 5 Hours

2 pounds boneless beef chuck or round, cut into 1/2-inch pieces

2 (15-1/2-ounce) cans black beans, drained and rinsed

1 (10-ounce) can diced tomatoes with green chilies

1 (15-ounce) can tomato sauce

1 medium-sized onion, chopped

2 teaspoons chili powder

1 teaspoon salt

2 teaspoons ground cumin

1/2 teaspoon black pepper

1 cup thick and chunky salsa

Directions

1. In a 4-1/2- to 5-1/2-quart slow cooker, combine all the ingredients except the salsa; mix well. Cover and cook on high setting for 5 to 5-1/2 hours, or on low setting for 8 to 9 hours, until the beef is tender.

2. Just before serving, stir in the salsa; cook for 2 to 3 minutes, until heated through.

Notes Top off each bowl of chili with any or all of these: shredded Cheddar cheese, diced onion, and a dollop of sour cream.

Slow Cooker Corned Beef and Cabbage

We're never too short on time when we have a slow cooker to turn to in our kitchen. This version of Slow Cooker Corned Beef and Cabbage literally cooks itself, and we come home to one of our favorite Irish dishes.

Serves: 6 **Cooking Time**: 7 Hours



Ingredients

4 large carrots, peeled and cut into 2-inch chunks

4 large potatoes, peeled and cut into quarters

1 (3- to 4-pound) corned beef brisket (seasoning packet included)

1 green cabbage, cut into 1-inch wedges

1 1/2 cups apple juice

1 1/2 cups water

Directions

1. Place carrots and potatoes in a 5-quart or larger slow cooker. Place corned beef on top and sprinkle with seasoning packet. Add apple juice, and water.

2. Cover and cook on low setting 6 hours. Add cabbage and continue cooking another 1 to 2 hours, or until beef and cabbage are tender. Remove beef, potatoes, and vegetables to a platter and season with salt and pepper to taste. Serve immediately.

Slow Cooked Meat Loaf and Potatoes

Have you ever thought of making meat loaf in a slow cooker? It's a worry-free way to make the family favorite. (But it's so good that, sorry, we can't promise there'll be leftovers for cold meat loaf sandwiches!)

Ingredients

Serves: 6 **Cooking Time**: 6 Hours

2 medium-sized potatoes, peeled and cut into 1-inch cubes

2 pounds ground beef (see Notes)

1/2 pound hot Italian turkey sausage, casings removed

1 large onion, finely chopped

1 1/2 cups ketchup, divided

3/4 cup crushed butter-flavored crackers

2 eggs

2 teaspoons salt

1/3 cup packed light brown sugar

1/2 teaspoon prepared yellow mustard

Directions

1. Place potatoes in bottom of a 3-1/2-quart (or larger) slow cooker.

2. In a large bowl, combine beef, sausage, onion, 3/4 cup ketchup, cracker crumbs, eggs, and salt; mix well. Place over potatoes and pat down to form a loaf.

3 .In the same bowl, combine brown sugar, mustard, and the remaining 3/4 cup ketchup; mix well. Spread over the top of the loaf, cover, and cook on the low setting for 6 to 10 hours. Drain off excess liquid, and serve.

Notes We recommend using lean ground beef to minimize the amount of excess fat.

Slow Cooker Country Pork

What makes this delicious slow cooker recipe so good is that it tastes like a million bucks but is really economical! We take boneless pork butt and cook it in a flavorful creamy Dijon mushroom sauce. What a low-labor easy week-night meal.

Serves: 6 **Cooking Time**: 6 Hours

Ingredients

3 to 4 pounds boneless pork butt

1/4 teaspoon salt

1/4 teaspoon black pepper

1/2 teaspoon garlic powder

1 tablespoon vegetable oil

1/4 cup white wine

1 (8-ounce) package sliced fresh mushrooms

1 medium-sized onion, chopped

1 (10.75-ounce) can condensed cream of mushroom soup

1/4 cup sour cream

2 tablespoons Dijon mustard



Directions

1. Season pork with salt, pepper, and garlic powder. In a large skillet, heat oil over medium-high heat; brown pork on all sides, about 5 to 6 minutes.

2. In a 5-quart slow cooker, combine wine, mushrooms, and onions; mix well. Place browned pork over vegetables.

3. In a medium bowl, combine soup, sour cream, and mustard; mix well. Pour mixture over pork, cover, and cook on low setting 6 to 8 hours, or until pork is tender.

4. Cut pork into large chunks. Serve with sauce from slow cooker.

Notes For a delicious down-home meal, serve this tender, tasty pork over cooked egg noodles.

Asian Chicken

East meets West in our tasty Asian Chicken made with budget-friendly boneless chicken thighs. This Asian-style chicken cooks up rich and flavorful in our slow cookers, so it's also a super time-saver.

Ingredients

Serves: 4 **Cooking Time**: 6 Hours

2 pounds boneless, skinless chicken thighs, cut into strips

1/2 teaspoon ground ginger

1/2 teaspoon garlic powder

1/4 teaspoon black pepper

1 can (19 ounces) pineapple chunks, undrained

1 can (8 ounces) sliced water chestnuts, drained

1 medium red bell pepper, cut into 1/4-inch strips

1 cup chicken broth

2 tablespoons soy sauce

1 tablespoon white vinegar

1/4 cup cornstarch

4 scallions, sliced diagonally

Directions

1. In a 4-quart electric slow cooker, combine the chicken, ginger, garlic powder, and black pepper; mix well. Stir in the pineapple chunks with juice, the drained water chestnuts, the bell pepper strips, and the chicken broth.

2. Cover, and cook on the low setting for 6 hours.

3. In a small bowl, combine the soy sauce, vinegar, and cornstarch; mix until smooth then stir into the chicken mixture. Add the scallions, and serve.

Simple Turkey One Pot

Why wait for Thanksgiving to enjoy those comfort tastes we all love? Toss everything together in your slow cooker and you'll have a complete one-pot turkey dinner without any work.

Ingredients

1 (8-ounce) package stuffing cubes

1/2 cup hot water

2 tablespoons butter, softened

1 small onion, chopped

1 (4-ounce) can sliced mushrooms, drained

1/4 cup sweetened dried cranberries

1 (3-pound) boneless turkey breast

1/4 teaspoon dried basil

1/2 teaspoon salt

1/2 teaspoon black pepper

6 medium-sized carrots, cut into 1-inch chunks

Serves: 4 **Cooking Time**: 7 Hours



Directions

1. Coat a 3-1/2-quart (or larger) slow cooker with cooking spray.

2. Place stuffing cubes in cooker and add water, butter, onion, mushrooms, and cranberries; mix well. Sprinkle turkey breast with basil, salt, and pepper.

3. Place turkey over stuffing mixture then place carrots around turkey. Cover and cook on low setting 7 to 8 hours.

4. Remove turkey to a cutting board, and slice. Place carrots on a serving platter. Stir stuffing until thoroughly mixed and allow to sit 5 minutes. Spoon onto platter with carrots and serve with sliced turkey.

Slow Cooked Pork Stew

Slow-simmered pork stew is made even tastier by the addition of fresh vegetables. Try it for dinner tonight!

Ingredients

Serves: 6 **Cooking Time**: 4 Hours

3 medium potatoes, peeled and cut into 1-inch chunks

3 carrots, peeled and cut into 1-inch chunks

1 medium-sized onion, cut into wedges

1 beef bouillon cube

1 teaspoon salt

1/2 teaspoon black pepper

2 pounds boneless pork roast or butt, cut into 1-1/2-inch chunks

1 (24-ounce) jar applesauce

2 teaspoons browning and seasoning sauce

Directions

1. In a 3-1/2-quart (or larger) slow cooker, combine the potatoes, carrots, onions, bouillon cube, salt, and pepper. Place pork over vegetables and pour applesauce over the top.

2. Cover and cook on high setting for 4 to 5 hours. Stir in the browning and seasoning sauce, and serve.

Slow Cooked Chicken ‘n’ Rice

Slow Cooked Chicken ‘n’ Rice is a hearty one-pot casserole that’ll make your evening easy, and tasty, too. Make it tonight.

Ingredients

Serves: 4 **Cooking Time**: 4 Hours



1 1/2 pounds boneless, skinless chicken breasts, cut into 1-inch cubes

2 1/2 cups water

1 (10-3/4-ounce) can condensed broccoli cheese soup

1 medium-sized onion, finely chopped

2 cups broccoli florets (fresh or frozen)

2 (6-ounce) packages wild and long-grain converted rice mix with seasoning packets

2 cups shredded sharp Cheddar cheese

Directions

1. In a 4-quart (or larger) slow cooker, combine chicken, water, soup, and onion; mix well. Cover and cook on low setting for 4 hours.

2. Add broccoli and rice; cover and cook for an additional hour.

3. Stir in cheese and serve.

Chicken Cobbler Pie

Betcha didn't know you can make Chicken Cobbler Pie in your slow cooker! A flaky biscuit topping covers this hearty, veggie-packed chicken dish for the ultimate comfort food feast.

Ingredients

Serves: 6 **Cooking Time**: 6 Hours

1 (16-ounce) package frozen mixed vegetables (see Note)

1 (10-3/4-ounce) can cream of chicken soup, undiluted

1 (10-3/4-ounce) can cream of potato soup, undiluted

2 cups chopped cooked chicken

1 cup milk

1/4 teaspoon poultry seasoning

1/4 teaspoon pepper

1 1/2 cups biscuit mix

1 tablespoon sugar

3 tablespoons butter

1 (8-ounce) container sour cream

Directions

1. Combine first 7 ingredients in a 4- to 5-quart slow cooker.

2. Combine biscuit mix and sugar. Cut in butter with a pastry blender or 2 forks until crumbly; add sour cream, stirring until dry ingredients are moistened and a soft dough forms. Drop dough by large spoonfuls on top of chicken mixture.

3. Cover and cook on LOW setting 6 hours or until topping is lightly browned.

Notes There are dozens of frozen mixed vegetable combinations found in the freezer section of your grocer. For this comfort food classic, we like the mix containing carrots, corn, green beans, peas, and lima beans.

Corn on the Cob with Bacon and Herbed Butter

Here's a novel way to prepare corn on the cob: Slather cobs in a simple herbed butter, wrap 'em in bacon, and throw 'em into your slow cooker! Now, that's easy -- and you won't believe the taste!

Ingredients

Serves: 13 **Cooking Time**: 3 Hours



- 6 tablespoons butter, softened
- 4 cloves garlic, pressed
- 1/2 teaspoon dried dillweed
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon salt
- 6 ears fresh corn, husks removed
- 12 fully cooked slices bacon
- 1/2 cup chicken broth
- 1 red bell pepper, chopped

Directions

1. Combine first 5 ingredients in a small bowl. Rub butter evenly over ears of corn. Cut each ear in half.

2. Wrap each half with 1 slice of bacon, and secure with wooden toothpicks. Place corn in a single layer in a 5-quart slow cooker (see Note). Add broth and bell pepper.

3. Cover and cook on LOW setting 3 hours or until corn is tender. Remove bacon before serving, if desired.

Notes If all the ears of corn won't fit in a single layer in your slow cooker, it's okay to stack a few; they'll still cook.

Homestyle Baked Beans

Satisfy the gang at your next gathering with the savory goodness of these Homestyle Baked Beans. They feed lots of folks, can be served straight from the cooker, and stay warm as long as needed -- making this dish the perfect potluck pleaser.

Ingredients

Serves: 10 **Cooking Time**: 4 Hours

4 slices bacon

1 cup frozen chopped onion

4 (15-ounce) cans pork and beans in tomato sauce, drained

1/4 cup packed brown sugar

1/2 cup ketchup

1/2 cup molasses

1 1/2 teaspoons Worcestershire sauce

1 teaspoon dry mustard

1/4 teaspoon ground red pepper

Directions

1. Cook bacon in a large skillet over medium heat until done; drain, reserving 1 teaspoon drippings. Crumble bacon.

2. Place bacon, reserved drippings, onion, and remaining ingredients in a 3- to 4-quart slow cooker.

3. Cover and cook on LOW setting 4 hours.

Cheddar, Potato and Bacon Gratin

Your gang's sure to marvel over this Cheddar, Potato, and Bacon Gratin. Refrigerated sliced potatoes, precooked bacon, and the help from your slow cooker all make this cheesy side fuss-free, but they'll think you spent hours in the kitchen!

Ingredients

Serves: 8 **Cooking Time**: 2 Hours, 30 Minutes

2 (10-3/4-ounce) cans Cheddar cheese soup, undiluted

1/4 teaspoon garlic powder

1 teaspoon freshly ground pepper

2 (20-ounce) packages refrigerated sliced potatoes

12 fully cooked slices bacon, crumbled

1 cup (4 ounces) shredded sharp Cheddar cheese

3 tablespoons butter



Directions

1. Combine soup, garlic powder, and pepper in a small bowl.

2. Layer half the potatoes in a lightly greased 3-1/2- or 4-quart slow cooker; sprinkle with half the bacon, and pour half the soup mixture evenly over potatoes. Repeat layers, ending with soup mixture; sprinkle shredded cheese over top, and dot with butter.

3. Cover and cook on HIGH setting 2-1/2 hours or until potatoes are fork-tender. Let stand 10 minutes.

Green Bean Casserole

Give your oven a break this holiday season, or anytime of year, with this slow cooked recipe for Green Bean Casserole. You'll get the same down-home flavors you love, with only a fraction of the work!

Ingredients

Serves: 8 **Cooking Time**: 2 Hours, 30 Minutes

2 (14.5-ounce) cans cut green beans, drained

1 (10-3/4-ounce) can cream of mushroom soup, undiluted

1 (8-ounce) package shredded Cheddar cheese

2 (4.5-ounce) jars sliced mushrooms, drained

1 cup milk

1 tablespoon Worcestershire sauce

1/4 teaspoon pepper

1 (6-ounce) can French fried onion rings, divided

Directions

1. Combine first 7 ingredients in a large bowl; stir in half the French fried onion rings. Spoon casserole mixture into a lightly greased 2- to 3-quart slow cooker.

2. Cover and cook on LOW setting 2 hours.

3. Sprinkle remaining onion rings in top of casserole. Cover and cook on LOW setting 30 more minutes.

S'mores Fondue

S'mores Fondue, made in a slow cooker? That's right! Please everyone with this classic flavor combination, presented in a new and exciting way.

Ingredients

Serves: 24 **Cooking Time**: 1 Hour, 30 Minutes

- 1 (14-ounce) can sweetened condensed milk
- 2 teaspoons ground allspice
- 1/2 cup fat-free caramel topping
- 1 (16-ounce) package chocolate-flavored bark candy coating, broken into chunks
- 1/4 cup dark chocolate chips
- Graham cracker sticks
- Marshmallows



Directions

1. Combine first 3 ingredients in a 3-quart slow cooker; add chocolate-flavored bark candy coating and chocolate chips.

2. Cover and cook on LOW setting 1-1/2 hours. Stir and serve fondue with graham cracker sticks and marshmallows.

Notes To make more traditional s'mores, "toast" marshmallows by rolling them 1 to 2 minutes or until light golden. Place 1 marshmallow on a graham cracker sheet, and spoon fondue over it. Place another graham cracker sheet over the marshmallow to form a sandwich.

Crispy Chocolate Chip Treats

Remember those crispy marshmallow-rice cereal treats we all grew up eating? Here they are, with chocolate chips... And what's even cooler? They're made in the slow cooker!

Ingredients **Cooking Time**: 1 Hour

1/4 cup butter

2 tablespoons light brown sugar

1/2 teaspoon vanilla extract

1 (10-ounce) bag marshmallows

6 cups crisp rice cereal

1/2 cup semisweet chocolate chips

Directions

1. Combine first 4 ingredients in a 3- to 4-quart slow cooker.

2. Cover and cook on LOW setting 1 hour. Stir marshmallow mixture (See note). Add cereal and chocolate chips, stirring well to coat.

3. Drop cereal mixture by heaping tablespoonfuls onto wax paper. Let stand until firm, or if you can't wait for the candies to harden at room temperature, try popping them in the fridge for a quick cooldown. Store in an airtight container.

Makes 3 dozen.

Notes You can also press cereal mixture into a 9-inch by 13-inch pan and cut into desired pieces; or scoop out mixture with a cookie scoop. Use cooking spray on spoons, scoops, and hands to help minimize the stickiness.

Brownie Cream-Cheese Pudding Cake

This Brownie Cream Cheese Pudding Cake is sure to steal the show at your next gathering. Just be sure to save some of this decadent dessert for yourself, because there won't be any left after the gang's been served!

Serves: 6 **Cooking Time**: 5 Hours, 30 Minutes



Ingredients

1 (18-ounce) package brownie mix

2 large eggs

1/4 cup vegetable oil

2 tablespoons water

1 (8-ounce) package cream cheese, softened

1/4 cup butter, softened

1/2 cup sugar

2 large eggs

1 teaspoon vanilla extract

2 tablespoons all-purpose flour

1/2 cup milk chocolate chips

Directions

1.Stir together first 4 ingredients in a medium bowl until batter is smooth. Spoon half of brownie batter into a lightly greased 3-quart slow cooker.

2. Beat cream cheese and butter at medium speed of an electric beater until creamy; gradually add sugar, beating well. Add 2 eggs, 1 at a time, beating until blended. Stir in vanilla. Fold in flour and chocolate chips. Pour cream cheese mixture over brownie batter in slow cooker. Dollop remaining brownie batter over cream cheese mixture; swirl mixture gently with a knife.

3. Cover and cook on LOW setting 5-1/2 hours or until set. Carefully remove slow cooker insert from heat element; let stand 45 minutes before serving.

Apple-Crunch Cobbler

Tart, sweet apples and a crunchy doctored-up granola are a winning combination. Served over vanilla ice cream, this slow cooker Apple Crunch Cobbler is the perfect fall dessert.

Ingredients

Serves: 8 **Cooking Time**: 6 Hours

- 4 medium Granny Smith apples, peeled and sliced
- 3 cups granola cereal, divided
- 1/2 cup golden raisins
- 1/4 cup honey
- 1/4 cup packed brown sugar
- 2 tablespoons butter, melted
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1 cup chopped walunts, toasted
- 1/4 cup packed brown sugar
- 8 cups vanilla ice cream

Directions

1. Place apples in a lightly greased 4-quart slow cooker. Combine 2 cups granola cereal and next 8 ingredients in a medium bowl; sprinkle over apples. Cover and cook on LOW setting 6 hours.

2. Combine remaining 1 cup granola cereal, the walnuts, and 1/4 cup brown sugar. Serve apples over vanilla ice cream, and sprinkle with granola topping.

Blueberries 'n' Dumplings

Enjoy Blueberries 'n' Dumplings all year-round with this sensational slow cooker recipe. Frozen blueberries are always in season, and the biscuits cook right on top for a bubbling, berrylicious treat that's sure to satisfy any sweet tooth.

Ingredients

1 1/4 cups sugar

3 tablespoons all-purpose flour

2 teaspoons grated lemon rind

2 (16-ounce) packages frozen blueberries

1 1/2 cups biscuit mix

2 tablespoons sugar

3 tablespoons butter

1 (8-ounce) container sour cream

Serves: 6 **Cooking Time**: 3 Hours, 5 Minutes



Directions

1. Stir together first 3 ingredients in a 3-quart saucepan until blended.

2. Stir in blueberries. Cook, stirring constantly, over medium heat until sugar dissolves. Increase heat to medium-high, and bring mixture to a boil, stirring often. Cook about 5 minutes or until thickened, stirring often.

3. Meanwhile, combine biscuit mix and 2 tablespoons sugar in a medium bowl. Cut in butter with a pastry blender or 2 forks until crumbly; add sour cream, stirring until dry ingredients are moistened and a soft dough forms.

4. Pour hot blueberry filling into a 5-quart round slow cooker. Carefully drop dough in 6 large spoonfuls on top of filling.

5. Cover and cook on LOW setting 3 hours or until dumplings are golden (see Note).

Notes Remove slow-cooker lid carefully to prevent condensation from dripping onto dumplings and making them soggy. Remember that some slow cookers have hot spots. To ensure that the dumplings become an even golden color, rotate the insert a half turn about halfway through cooking -- but don't remove the lid.

Cinnamon-Raisin Bread Pudding

We love makin' bread pudding in the slow cooker, and this Cinnamon Raisin Bread Pudding is no exception! Butterscotch chips and pecans add an extra-special touch that's sure to please.

Ingredients

Serves: 6 **Cooking Time**: 2 Hours

3 large eggs

1/2 cup packed light brown sugar

1/2 teaspoon ground nutmeg

1 cup milk

1 cup whipping cream

1 teaspoon vanilla extract

1/4 cup butter, melted

1 (1-pound) cinnamon-raisin bread loaf, cut into 1-inch cubes

1/2 cup butterscotch chips

1/2 cup chopped pecans, toasted

Sweetened whipped cream (optional)

Directions

1. Whisk together first 3 ingredients in a large bowl; stir in milk and next 3 ingredients. Add bread cubes, stirring until moistened. Stir in butterscotch chips and pecans. Pour into a lightly greased 4-quart round slow cooker.

2. Cover and cook on LOW setting 2 hours or until center is set. Carefully remove slow cooker insert from heat element. Let stand, covered, 30 minutes. Serve pudding warm with whipped cream, if desired.

Notes For more cinnamon flavor, you can substitute an equal amount of cinnamon chips for the butterscotch chips. Cinnamon chips tend to be a seasonal item -- available only during the holiday months -- so, if you love 'em, stock up.